

GIOLITTI DELICATESSAN

Osteria & Pizzeria

• DINNER MENU •

An "Osteria" is the least formal of the Roman eating type of establishment. Ristorante (restaurant) being the most formal, the Trattoria next.

In an Osteria the food is not fancy — it is good, plentiful and a great value. Wine is part of the same experience. We invite you to choose your wine from our discounted wine racks with a nominal \$2 per bottle corkage fee. To this we add a "Wine Special of the Week" hand selected by our staff.

Buon' Appetito



• Appetizers •

Fried Calamari (<i>tubes and tentacles</i>)	\$9.95
choice of spiced marinara <i>or</i> lemon aioli	
Bruschetta Sampler Plate	\$7.95
traditional garlic toast with Roma tomatoes, garlic and fresh basil, home-made olive spread, marinated artichoke spread and mushroom spread	
Italian Antipasto Plate	\$13.95
featuring Parma prosciutto, sopressata, speck, dry sausage, calabria, imported provolone, porchetta, artichoke hearts, marinated mushrooms, olives and giardinera, served with garlic bread	
Caprese	\$6.95
fresh mozzarella, tomato and basil with extra virgin olive oil	
Bresaola	\$7.95
Air-dried, aged salted beef from the Alps of northern Italy's Lombardy region. Served with fresh lemon and olive oil.	
Mozzarella Sticks	\$6.95
made in-house, served with a side of marinara	
Arancini	\$3.95
tomato risotto ball filled with beef, peas and cheese, rolled in bread crumbs and fried	
Suppli	\$3.95
risotto ball filled with cheese, rolled in bread crumbs and fried	



. Dinner Salads .

Antipasto	\$10.95
Garden salad with Genoa salami, capicola, provolone, artichoke hearts and Kalamata olives with house dressing	
Greek	\$8.95
Romaine lettuce, tomato, cucumber, red onion, Kalamata olives, pepperoncini and feta cheese with house dressing <i>add chicken</i> \$3.00	
Classic Caesar	\$8.95
<i>add chicken</i> \$3.00 <i>add shrimp</i> \$5.00	
Market	\$10.95
romaine lettuce, radicchio, Belgian endive, fennel, avocado, sweet bell peppers, carrot, cucumber, lupine beans and dried cranberries dressed simply with extra-virgin olive oil	
Side Garden House Salad	\$3.95
served with house dressing	

. Soups .

Minestrone*	\$4.95
Maryland Vegetable Crab (award winning)	\$5.65
Tomato Basil*	\$4.95
Soup of the Day	\$5.65

**Vegetarian Selections*

Dinner salads and soups served with a slice of bread



. Pasta .

Penne Marinara or 'Arrabbiata'*	\$8.95
<i>*homemade marinara with extra garlic and crushed red pepper</i>	
Spaghetti with Meat Balls or Tuscan Meat Sauce	\$10.95
Spaghetti with Sausage, Peppers and Marinara	\$10.95
Spaghetti Cacio e Pepe	\$8.95
<i>olive oil, black pepper with Romano cheese</i>	
Spaghetti Alio e Olio	\$8.95
<i>garlic, olive oil with Parmesan</i>	
Spaghetti alla Caprese	\$10.95
<i>Roma tomatoes, fresh mozzarella and parmesan cheeses and fresh basil</i>	
Spaghetti al Pesto	\$10.95
Spaghetti Vongole	\$11.95
<i>white or red clam sauce</i>	
Rigatoni alla' Amatriciana	\$10.95
<i>tomatoes, pancetta, onion and Romano cheese</i>	
Rigatoni alla' Boscaiola	\$11.95
<i>sausage, mushrooms, garlic and white wine</i>	
Fettucine alla Bolognese	\$11.95
<i>our Tuscan meat sauce with a touch of cream and Parmesan cheese</i>	
Fettucine Alfredo	\$9.95
Fettucine Primavera	\$10.95
<i>fresh vegetables with marinara, alfredo or aurora sauce</i>	
Cheese Ravioli with Marinara	\$10.95
add:	
side garden salad	\$3.95
side Greek salad	\$4.95
side Caesar salad	\$4.95

Pastas served with a slice of home baked bread



• Baked Specialties •

Pasta al Forno	\$10.95
baked pasta with marinara, ricotta and mozzarella cheeses	
Lasagna	\$11.95
Tuscan Meat (with marinara and cheese)	
Vegetable (mushrooms, zucchini, spinach, marinara and cheese)	
Eggplant (eggplant layered with marinara and cheese – no pasta)	
Cheese Manicotti in Marinara	\$10.95
Cheese Stuffed Shells in Marinara	\$10.95
Canneloni	\$11.95
traditional beef filled pasta baked with creamy aurora sauce	
Eggplant Parmigiana with Pasta	\$11.95
add:	
side garden salad	\$3.95
side Greek salad.....	\$4.95
side Caesar salad.....	\$4.95

Served with a slice of home baked bread



All baked specialties are available for catering
in ¼ pan, ½ pan and full pan sizes



• Pollo e Carne •

Chicken Milanese with Pasta or Potatoes	\$11.95
lightly breaded chicken breast sauteed in a lemon and wine sauce, topped with fresh tomatoes	
Chicken Parmigiana with Pasta or Potatoes	\$13.95
breaded chicken cutlet topped provolone in marinara	
Chicken Marsala with Pasta or Potatoes	\$11.95
Chicken Piccata with Pasta or Potatoes	\$11.95
sautéed chicken breast in a lemon-caper sauce	
Chicken Saltimbocca with Pasta or Potatoes	\$11.95
Sautéed chicken breast topped with prosciutto and fontina cheese in a white wine-sage sauce	
Straccetti alla Pizzaiola	\$10.95
Sliced top round of beef with tomato, garlic and fresh parsley, served with roasted potatoes	
Straccetti alla Romana	\$10.95
Sliced top round of beef with fresh herbs, olive oil and white wine, served with roasted potatoes	
Porchetta Plate	\$10.95
authentic Roman-style homemade roasted pork	
add:	
side garden salad	\$3.95
side Greek salad	\$4.95
side Caesar salad	\$4.95

Served with a slice of home baked bread



. Pizzeria .

Our Neopolitan-Style hand-stretched pizzas are approximately 14".
Enjoy our authentic toppings along with the commitment to quality that
you have come to expect from Giolitti's

14" Neopolitan Pizza **\$10.95**

\$2.00 toppings

Pepperoni, Sausage, Mushrooms, Anchovies, Green Peppers, Onions,
Olives, Tomato, Fresh Basil, Fresh Spinach, Extra Sauce, Extra Cheese

\$3.00 toppings

Chicken, Bacon, Ham, Prosciutto, Meatballs, Roasted Peppers,
Sautéed Spinach, Broccoli Rabe, Artichoke Hearts

14" Neopolitan Artisan Pizzas

Margherita tomato, fresh mozzarella and basil **\$12.95**

Funghi white pizza with sautéed mushrooms **\$12.95**

Boscaiola sausage and sautéed mushrooms **\$14.95**

Quatro Formaggi **\$12.95**
white pizza with mozzarella, parmesan, ricotta and gorgonzola

Giolitti Special **\$14.95**
prosciutto, gorgonzola and fresh spinach



. Desserts .

Tiramisu \$4.95
traditional espresso dipped savoiardi biscuits,
marscarpone cheese and chocolate

Cannoli \$3.30
ricotta filling with sliced almonds and chocolate chips

Assorted Bombe (Imported from Italy) \$4.95

Classic vanilla and chocolate with a cherry and sliced
almonds, covered in cinnamon with a chocolate coating

Spumoni strawberry, pistachio and chocolate gelato, coated in
chocolate and drizzed with white chocolate

Exotic mango, passionfruit and raspberry sorbetto, all covered in
white chocolate and drizzled in chocolate

Dream caramel center surrounded by peanut butter, coated in
milk chocolate with a peanut butter drizzle

Hazelnut or Limoncello Gelato Flutes \$5.95

Fruit Sorbetto in Natural Shells \$4.95
check available flavors

Please visit our dessert case for additional selections



*Let Giolitti's talented staff cater your next event!
Ask for a menu or check it out online at giolittideli.com*

